



LUNCH

SMALL PLATE

- ▲ **Calamari**, Calabrian chili aioli 13
- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Stracciatella di Bufala**, figs, pistachios, dukkah spice, grilled focaccia, chive oil 15
- ▲ **Moroccan Popletas**, harissa ground beef, salsa bravas 15
- ▲ **Wood-Fire Shrimp**, lemon-thyme butter, Calabrian chili oil, garlic, polenta, basil, crostini 16
- ▲ **Panko Crusted Ahi Tuna***, polenta, wilted greens, ginger-orange gastrique 17
- ▲ **Mediterranean Tapas**, Moroccan popletas, traditional hummus, piri piri chicken skewers, crispy crab cakes & Calabrian chili aioli, Greek meatballs & lemon-harissa yogurt, burrata & chive oil, grilled pita, 21

SOUPS & SALADS

- ▲ **Warm Farro Salmon Salad***, roasted red peppers, butternut squash, red onion, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
- ▲ **Grilled Tuna Salad***, romaine, Kalamata olives, hard-boiled egg, crispy capers, sweet drop peppers, avocado, garlic-oregano vinaigrette 17
- ▲ **Mediterranean Shrimp Salad**, garden rocket, cucumber, dried apricots, goat cheese, zesty pumpkin seeds, ginger-apricot vinaigrette 16
- ▲ **Grilled Chicken Salad**, mixed greens, blueberries, toasted pecans, pickled red onions, feta, honey-apple vinaigrette 15
- Peasant Chicken Salad**, romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette 14
- Potato Leek Soup**, chive oil 5/6
- Soup for Today**, Market Price

SANDWICHES & FLATBREADS

- ▲ **Short Rib Sliders**, Calabrian chili aioli, smoked Gouda, truffled fries, Parmesan-lime aioli 15
- Roasted Chicken Salad Croissant**, hand-cut fries 14
- ▲ **GVG "Reuben,"** rustic pumpernickel, Giacomo's corned beef & pastrami, sauerkraut, Gruyère, zesty Russian dressing, hand-cut fries 17
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- Crispy Chicken & Bacon Sandwich**, focaccia, Gruyère, garden rocket, tomato-cipollini onion aioli, hand-cut fries 14
- ▲ **Bolognese Flatbread**, beef & sweet Italian sausage tomato ragout, mozzarella, Parmesan, basil 16
- ▲ **Caramelized Onion Flatbread**, fig jam, walnuts, gorgonzola, garden rocket 15

ENTRÉES

- ▲ **Lemon Butter Shrimp Penne**, 'Nduja sausage & Calabrian chili cream, roasted tomatoes, basil, wilted greens 20
- ▲ **Beef Tenderloin Tips***, mashed potatoes, seasonal vegetables, Madeira-thyme jus 18
- ▲ **Balsamic Braised Cabbage**, celeriac purée, baby carrots, balsamic reduction, feta 17
- ▲ **Blue Crab Quiche**, roasted red peppers, caramelized onions, asparagus, Gruyère, Parmesan, garden rocket salad 14
- Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, blue crab beurre blanc 19
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- Baked Pecan Crusted Trout**, polenta, seasonal vegetable, lemon beurre blanc 18
- ▲ **Pan-Seared Scallops**, celeriac purée, wilted greens, verjus rouge reduction, pistachios, brown butter grapes 25

▲ Chef's Features

*Please let us know about your allergies. Some recipes may contain nuts or other allergens. | *Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*